

P R I S O N C I T Y B R E W E R S

# SENTENCING

Volume 8 - Issue 87

GUIDE

April 2005

## Meeting Location!!!

This month's meeting is at Troy Rerucha's. It will be tight, and he could use a few more folding chairs. So bring them if you have some.

Directions and a map are on the back page.



## Next Meeting is Tuesday, April 12th

Porter and stout are the styles for the night, it is not a competitive style. If you have a beer you brewed, bring two. If not, try find one in style and bring it also. By all means, bring any/some of your own homebrew to share.

Feel free to give and accept constructive criticism on beer/mead/cider you're sampling. Knowing what you did right and wrong is all part of making better beer. Please observe good judgment when imbibing and don't drive while intoxicated.

## Meeting Date/Style 2nd Tuesdays 7:30

\*Denotes AHA Club-Only Competition  
 Feb - Dark Lagers - Dave Falther  
 Mar - Sour Beers\* - Jim Hegedus  
 Apr - Porter & Stout - Ted  
 May - Extract Beers\* - Josh V.  
 Jun - Alt/Kölsh - Phil Wilcox  
 Jul - The Meading - O'Connors  
 Aug - Pale Ales -  
 Sept - German Wheat/Rye - Jeff Ricker  
 Oct - Oktoberfest -  
 Nov - Hops, hops & More Hops - Bill S.  
 Dec - Winter Warmers -



### WHAT IS BIG BREW?

Each year on the first Saturday in May, homebrewers unite non-brewing and brewing friends and family to celebrate National Homebrew Day, joining with thousands of homebrewers from around the world in brewing the same recipes and sharing a simultaneous toast at noon Central Time.

Before the event, participants that are planning BIG BREW events register their site on this web site. These registered sites help the American Homebrewers Association track how many participants celebrated the event. 2005 event results will be posted on this page a few weeks after May 7.

### HOW TO CELEBRATE:

Before the event

- Register your Big Brew Site
- Invite non-brewing and brewing friends and family to help brew beer
- Read this year's Big Brew recipe
- Hold a special beer dinner for friends and family you're going to brew with

During the event

- Tell friends and family about other American Homebrewers Association fun events – National Homebrewers Conference, Mead Day and Teach a Friend to Homebrew Day
- Bring out homebrewing literature for your friends to read– Zymurgy, Zymurgy for Beginners and The New Complete Joy of Homebrewing and other homebrewing books
- Drink homebrew, pair your homebrew with food and HAVE FUN

(Over)

## BIG BREW RECIPE

### Positively Porter

By "Rocket" Rod Romanak of Kailua Kona, HI the AHA Homebrewer of the Year Award. (See Below Photo from 2003)

O.G.: 1.068 F.G.: 1.020 IBU: 47

9.25 lbs. Pale Malt (2-row)  
 1.75 lbs. Special B Malt  
 1.25 lbs. Roasted Barley, 300 L\*  
 0.5 lbs. Chocolate Malt  
 0.33 lbs. Black Patent Malt

\* Note: If you can't find 300L Roasted Barley substitute with chocolate malt.

0.75 oz. Nugget, 13.0% Alpha Acid, 60 min.  
 1.0 oz. Chinook, 13.0% Alpha Acid, 30 min.  
 1.0 oz. Chinook, 13.0% Alpha Acid, 0 min.

Wyeast 1056 American Ale Yeast or White Labs WLP001 California Ale Yeast

Mash in at 104o F and hold for 10 minutes. Raise temperature to 122o F and hold for 30 minutes. Raise temperature to 140o F and hold for 10 minutes. Raise temperature to 158o F and hold for 60 minutes. (If you prefer to use a single infusion mash, mash at 153o F for 60 minutes.) Mash out at 170o F and sparge with 170o F water. Collect enough run off to end up with 5 gallons after a 90-minute boil (approx. 6.5 gallons). Bring to a boil. Boil for 30 minutes then add Nugget hops. Boil 30 minutes more and add second hop addition. After a 90-minute boil, turn off burner and add last hop addition. Chill to 66o F, transfer to fermenter, pitch yeast and aerate well. Ferment at 66o F for one week. Rack to secondary and store at 66o F for three weeks. Bottle with 0.75 cups of corn sugar. F.G.: 1.021



**DC's Rye IPA – The Other BigBrew Recipe**

O.G.: 1.073 F.G.: 1.013 IBU: 68

- 9.5 lbs. Pale Malt(2-row)
- 2.5 lbs. Rye Malt
- 1.0 lbs. Crystal 60L
- 0.5 lbs. Cara-Pils Dextrine Malt
- 0.5 lbs. Wheat Malt

- 1.0 oz. Mt. Hood, 4.9% AA, 1st Wort Hop
- 1.0 oz. Columbus, 17.8% AA, 60 min.
- 0.5 oz. Mt. Hood, 4.9% AA, 30 min.
- 1.5 oz. Mt. Hood, 4.9% AA, 0 min.
- 1.0 oz.oz. Columbus, 17.8% AA, Dry Hop

BrewTek CL-50 California Pub Brewery Ale Yeast or Wyeast 1272 American Ale Yeast II

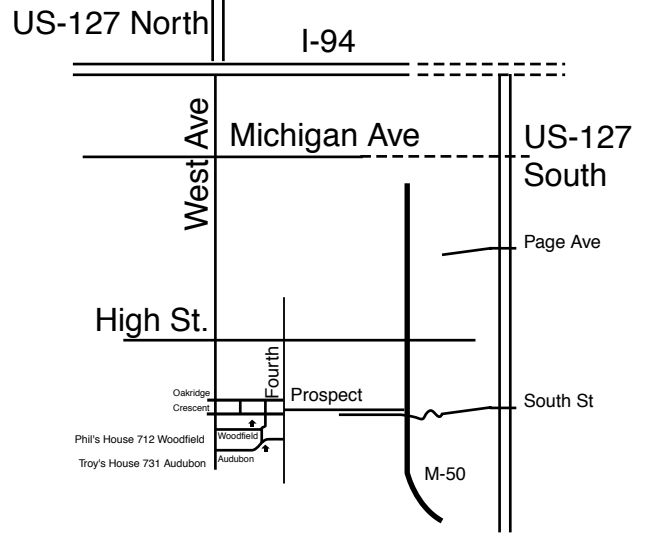
- 1 tsp. Gypsum
- 1 tsp. Irish Moss

Mash grains at 153o F for 60 minutes. Mash out at 170o F and sparge with 170o F water. Collect enough run off to end up with 5 gallons after a 70-minute boil. Add first wort hops and gypsum and bring to a boil. Boil for 10 minutes then add second hop addition. Boil 30 minutes more and add next hop addition. Boil 20 minutes more then add Irish moss. After a 70-minute boil, turn of burner and add 1.5 oz. of Mt. Hood hops. Chill to below 65o F, transfer to fermenter, pitch yeast and aerate well. Ferment at 62-65o F until fermentation is complete. Rack to secondary fermenter with dry hops and age for a week. Bottle with 0.75 cups

**This Month's Meetings is at Troy Rerucha's house**

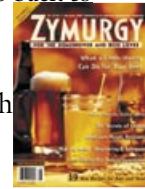
The easiest way to get to Troy's house is from West Ave. This is the main North/South street in town. From the North side of town or I-94/127N, take West Ave all the way through town and hang a left on Audubon. 731 Audubon is the address. It's the only driveway on the middle block.

I wouldn't park out front on Audubon but feel free to fill the driveway or use the side street (Briarcliff). 782-5947 is the phone if you get lost. If you live South of town hang a left on Audubon from Fourth St. See you there!!!!



**Dues are  
OVER Due!  
\$20**

Please bring your club *Zymurgy* magazines back to each meeting. Others would like to read about what is going on in the beer world. If you just can't part with it, back issues are available through the AHA. **Or see Phil for a discount on**



**Visit us on the Internet: <http://hbd.org/prisoner!!!!>**

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**BREWERS**



**PRISON CITY**

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